

## MACq 01 HOTEL IN ROOM DINING

### ALL DAY MENU

Available 10:00am – 10:00pm

#### Dietary requirements key:

NDA – No Dairy Added.

N.G.A. – No Gluten Added.

VE – Vegetarian.

V – Vegan.

VO – Vegan Option.

#### **Bruny Island Oysters half dozen \$35**

Red wine vinegar & golden shallots. NDA / N.G.A.

#### **Cashews \$12**

Roasted & salted. V.

#### **Marinated Olives \$10**

House marinated Mount Zero Olives. V.

#### **Chips \$12**

Rosemary salt & aioli. NDA / N.G.A. / VE / VO

#### **House Salad \$10**

Local leaves, fennel & Dijon dressing. N.G.A. / V.

#### **Seasonal Vegetables & Dip \$21**

Selection of locally grown vegetables, middle eastern walnut & capsicum dip. N.G.A. / V.

#### **Charcuterie Plate \$22**

Tasmanian leg ham, prosciutto, fennel salami, olives, pickles & baguette. NDA.

#### **Salmon Gravlax \$23**

Citrus & vodka cured salmon, horseradish cream, pickled fennel, rye bread. NDA.

#### **Pork Croquettes \$26**

Crumbed and fried braised pork, pickles & mustard aioli. N.G.A.

#### **Ham & Cheese Toastie \$18**

Pigeon whole bakers sourdough bread, local ham, gruyere & tomato chutney.

#### **Pumpkin alla Vodka \$35**

Spring Bay Distillery Vodka, pumpkin, chilli, sage rigatoni pasta & pecorino VE / VO.

#### **Cider Battered Fish & Chips \$29**

Battered pink ling, tartare sauce & lemon. N.G.A.

**Wagyu Burger \$36**

Wagyu cross beef, Manchego, mustard mayo, caramelised onion, ketchup, onion rings, bacon, lettuce, tomato, brioche bun with aioli & chips.

**Tasmanian Cheese Plate \$29**

King Island Roaring 40s blue, Surprise Bay cheddar, Coal River Valley triple cream brie, house baked crisp breads, quince paste & apple. VE.

**Sacher Torte \$16**

Layers of chocolate cake, Tasmanian brandy syrup, apricot jam, chocolate mousse, and apricot & thyme sorbet. N.G.A. / V.

**Van Diemen's Land Creamery Ice Cream – 135ml pot \$7**

Vanilla, Pepper berry, Raspberry sorbet. NDA.

**Notes**

- Please ask our wait staff to assist with any further dietary requirements.
- Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts, and other allergens are present and cross contamination is possible.
- Please be advised that a 15% surcharge applies on all public holidays.